THAILAND

GREEN CURRY SNAPPER

Green curry snapper pairs a crisp-skinned seared snapper fillet with a fragrant Thai green curry made from two homemade pastes, coconut milk and small Thai vegetables. Serves 2 and takes about 45 minutes.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
2	30 min	15 min	45 min	Medium	Hot

INGREDIENTS

FOR THE CURRY

150 g snapper fillet, skin on
1 apple aubergine, quartered
40 g pea aubergines (about 1/4 cup)

3 long beans, cut into 5 cm lengths
3 baby corn, sliced
3 large slices of large green chilli
10 g Thai basil leaves (about 1/4 cup)
2 oyster mushrooms, torn
2 kaffir lime leaves
2 tbsp green curry paste (see below)
1 tbsp green chilli paste (see below)
1 tsp krachai (wild ginger), chopped
3 tsp coconut oil
2 1/2 tbsp fish sauce
1 1/2 tbsp palm sugar syrup

125 ml fresh coconut milk (about 1/2 cup)
160 ml chicken stock (about 2/3 cup)
A pinch of white pepper

TO GARNISH

A sprig of Thai basil
1 tsp kaffir lime leaf, julienned

FOR THE GREEN CURRY PASTE (MAKES ENOUGH FOR 5 PORTIONS)

60 small green chillies
8 shallots
30 garlic cloves
1 knob galangal, about 3 cm, peeled
4 lemongrass stalks
Zest of 1 kaffir lime
5 coriander roots
1 tbsp coriander seeds
1 tbsp white peppercorns
3/4 tbsp cumin seeds
1/2 tbsp shrimp paste

FOR THE GREEN CHILLI PASTE (MAKES ENOUGH FOR 5 PORTIONS)

6 large green chillies, deseeded
1 knob turmeric, about 3 cm, peeled
5 pieces krachai (wild ginger), each about 10 cm

A pinch of ground coriander	Zest of 1 kaffir lime
Salt, for the fish	6 garlic cloves

METHOD

MAKE THE PASTES

1. Blend all the green curry paste ingredients finely. In a separate batch, blend all the green chilli paste ingredients finely. You need 2 tablespoons of the first and 1 tablespoon of the second. Keep the rest.

BUILD THE CURRY

2. Heat the coconut oil in a pan. Add the lime leaf, chopped krachai, green chilli paste and green curry paste and saute until fragrant.
3. Add the chicken stock, fish sauce and palm sugar syrup and bring to the boil. Season with the white pepper and ground coriander.
4. Add the pea aubergines, apple aubergine and sliced green chilli. Simmer while you cook the fish.

SEAR THE SNAPPER

5. Season the snapper with salt. Heat a little oil in a pan and sear skin side down for about 3 minutes, then flip and sear for another 3 minutes.

FINISH

6. Add the long beans and baby corn to the curry. Stir in the coconut milk, then the oyster mushrooms and Thai basil at the end.
7. Ladle the curry onto a plate, lay the snapper on top, and garnish with a sprig of Thai basil and julienned lime leaf.

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The pastes make enough for 5 portions. Freeze the rest in small portions for up to 3 months.

No krachai: use a little extra ginger and a pinch of ground turmeric.

Add the coconut milk last and do not boil it hard, or it can split.

Green curry is a dish commonly served on the streets of Thailand, made with seafood, chicken or vegetables. Here Will cooks it with Wayan Priyana, a trusted friend and his longest-serving chef.Wayan fries the main green curry paste with a second, green chilli paste that gives the colour. Fish sauce, sugar and white pepper go in. The snapper is seared...